Gingerbread Houses of Martha's Vineyard

Including
Favorite Island Recipes

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The story of Martha's Vineyard's development as a resort begins in 1835, when the first Methodist Camp Meeting was held in the Oak Bluffs area. It began with a two week gathering of far-flung parishes for group worship and a healthy dose of fun. The first camp meeting began with nine original tents and by 1857 the number grew to 250. Slowly but surely, returning campers built permanent platforms arranged around the central preachers' tent.

THE WOOTEN VALENTINE
JACK & ANITA WELLES
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By 1880, Wesleyan Grove, named after the Methodism's founder, John Wesley, was a community of approximately 500 narrow cottages built in a hybrid of European Gothic Revival Styles.

In 1859 the present Camp Meeting Association Building was constructed. This building was placed a little distance from the main circle of tents, near what was then the main entrance along Clinton avenue.

The Tabernacle, an impressive open-air structure of wood and iron is located at the center of Trinity Park. It is the original site of the Methodist services. On Wednesdays, at 8 pm. in season, visitors are invited to join in on an old-time community sing-along.

The Cottage Museum, located at Trinity Circle in an 1867 yellow cottage near the Tabernacle, offers a glimpse at life in Cottage City during its heyday. The museum exhibits cottage furnishings from the early days, including quilts, rugs, photographs, old bibles, along with Victorian and nautical items.

Fanciful insets of jig-saw-cut detail work began to appear on the cottages. This lacy, ornamented look came to be known as "Carpenter Gothic".

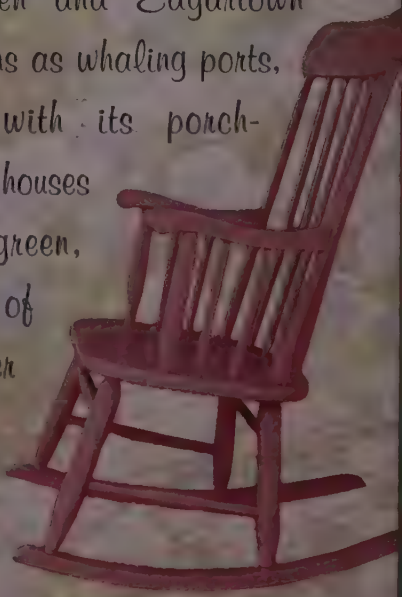
Growing numbers of cottagers coming to the island each summer helped convince speculators of its desirability as a vacation destination. By 1867, a separate community, with no ties to the Methodist Movement, was laid out alongside the Camp Ground.

Steamers or ferries from Boston, New Bedford, New York, and elsewhere brought in fashionable folk for the swimming, beaches, the fresh sea air, or playing a little croquet. Today ferries are still a vital source of transportation to and from the Island.

MARTHA'S VINEYARD

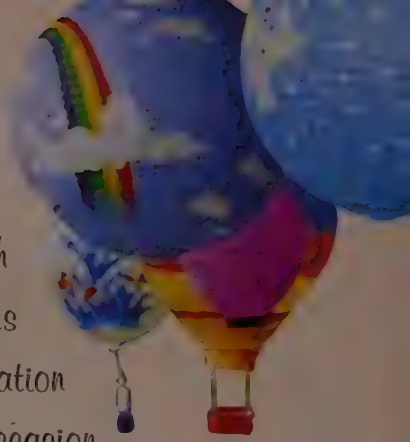
In the years to follow a railroad was built connecting the town with the beach at Katama. Spectacular hotels sprang up all around Oak Bluffs Harbor. This Victorian seaside resort was called "Cottage City" before its name was changed to Oak Bluffs.

More than 300 Carpenter Gothic Victorian Cottages, gaily painted in pastels with wedding-cake trim, still remain. Just as Vineyard Haven and Edgartown reflect their origins as whaling ports, Oak Bluffs, with its porch-wrapped beach houses and village green, evokes the days of Victorian summer ease.



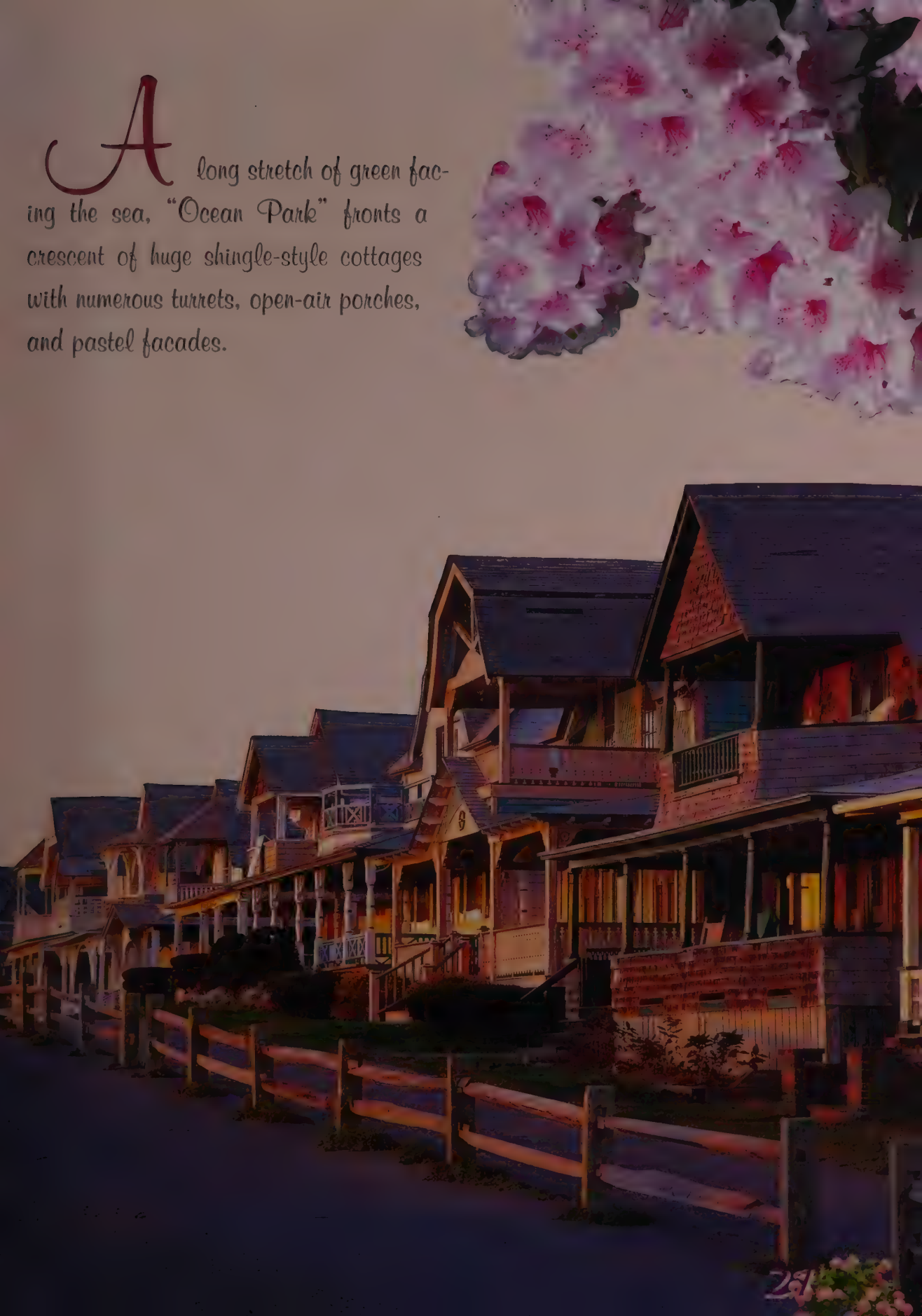
As you wander through this fairy-tale setting, imagine it on a mild summer night, illuminated by the warm glow of hundreds of Japanese paper lanterns hung from every cottage porch.

This describes the scene on Illumination Night, which highlights the end of the Camp Meeting season.



Fourth and fifth generation cottagers still attend Illumination Night marking the occasion as they have for more than a century with lights, singing, and open houses for friends and family. Because of overwhelming crowds of onlookers in past seasons, the exact date of Illumination Night is not announced until the week before.

A long stretch of green facing the sea, "Ocean Park" fronts a crescent of huge shingle-style cottages with numerous turrets, open-air porches, and pastel facades.

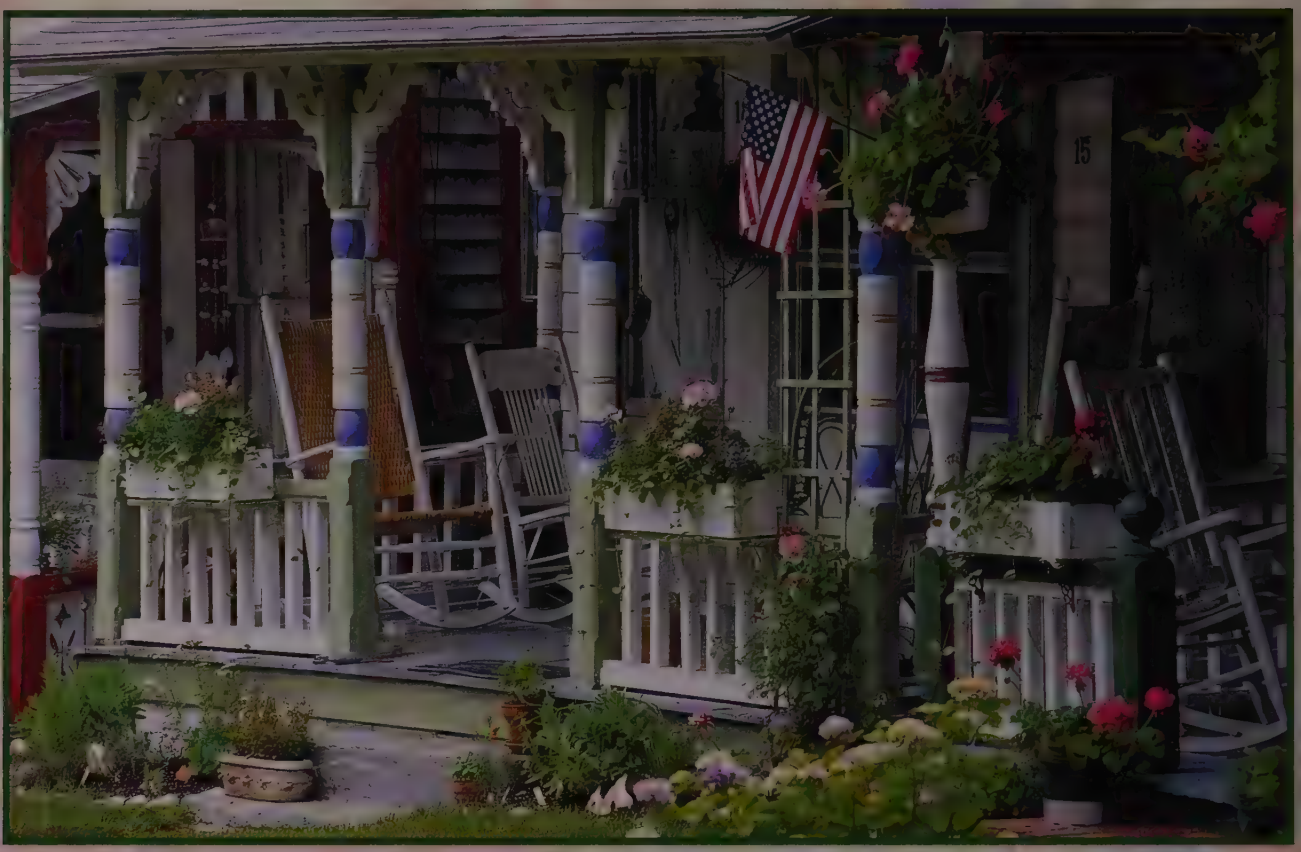


In the summer band concerts take place here at the gazebo. During August the park hosts swarms of visitors and island families for a grand fireworks display over the ocean. Located across the street from Ocean Park is the popular Inkwell Beach.

Cottage Porches

Colorfully painted rocking chairs and porch rails, fanciful flower boxes, blossoming hanging plants, American flags, and ornamental trim all contribute to the beauty and serenity of these open-air porches.

Wee Hoos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Vineyard Lobster Roll

- 2 Cooked lobsters, about 1 ½ lbs. each
- 2 Tablespoons finely chopped onion
- 2 Tablespoons finely chopped celery
- ½ Cup Mayonnaise
- 1 Teaspoon lemon juice
- 4 Soft rolls

Remove the lobster meat from tails and claws and chop into pieces. Combine lobster meat, lemon juice, onions, celery and mayonnaise. Fill soft rolls with mixture. Add lettuce if desired. Serves 4

Beach Plum Jelly

2 quarts beach plums 4 cups sugar

Cook beach plums in 2½ cups water. Cook for about 25 minutes, mashing the plums carefully once or twice. Strain mixture through layers of cheesecloth. Do not squeeze the cloth or the jelly will become cloudy. Just leave it to drip slowly. Mix juice and sugar and bring to a boil and simmer for 10 to 30 minutes, or until the point of jelling is reached. Test by placing a small amount of the syrup in a spoon, cool it slightly, and let it drop back into the pan off the side of the spoon. If it falls into 2 drops, seperately, its not quite done. When jellied, these two drops should blend into one. Pour hot jelly into scalded glasses or jars and seal with paraffin wax.

New England Clam Chowder

- 1 pint shucked clams, chopped, or two 6½-ounce cans minced clams
- 2 ouces salt pork, diced, or 2 slices bacon, cut up
- 2 medium potatoes, peeled and diced
- ½ Cup chopped onion
- 2½Cups light cream
- 1 cup light cream
- 3 tablespoons all-purpose flour
- ½ teaspoon Worcestershire sauce

Drain clams, reserving liquid. Add enough water to reserved liquid. Add enough water to reserved liquid to measure 2 cups liquid; set aside. In a large saucepan fry salt pork or bacon till crisp; remove bits of pork or bacon and set aside. Add reserved liquid, potatoes, and onion to fat in saucepan. Cook, covered, about 15 minutes or till potatoes are tender. Stir in clams, 2 cups of the milk, and the light cream. Stir remaining 1/2 cup milk into flour; stir into chowder. Cook and stir till bubbly. Cook 1 minute more. Add Worcestershire, 3/4 teaspoon salt, and dash pepper. Sprinkle pork or bacon atop. Serves 6.

Island Pasta and Scallops

- 12 Ounces of small size pasta (shell or bows)
- 4 Tablespoons butter
- 8 ounces sliced mushrooms
- 4 ounces finely chopped bacon
- 1 cup cut sea scallops
- 4 ounces grated cheese

Cook pasta according to directions. In large skillet melt 3 tablespoons of butter. Add mushrooms and bacon. Sauté for 10 minutes and then add sea scallops. Cook for another 5 minutes. Remove from heat and serve over pasta that has been tossed with 1 tablespoon butter and grated cheese.

Menemsha Kale Soup

- 1 Cup Kidney beans
- 1 Large onion, chopped
- 1 pound chorico or linguica
- 1 pound Kale
- 1 tablespoon salt
- ½ teaspoon pepper
- 1 tablespoon vinegar
- 2 cups cubed potatoes

Soak beans overnight in cold water. In the morning, drain, add the onion, sausage (cut in pieces), Kale (broken in pieces), salt and pepper and Vinegar, and 10 cups water. Bring to boil, reduce heat and cook gently 2 to 3 hours. Add potatoes and 1 additional cup water. Continue cooking until potatoes are tender. Serves 6.

Chilmark Stuffed Quahogs

- 12 large quahogs-save shells
- 1 pound mushrooms, chopped
- ½ cup finely chopped onion
- ½ cup melted butter
- 3 tablespoons butter for topping and frying
- 2 tablespoons flour
- 1 teaspoon salt
- ½ teaspoon black pepper
- 1 cup fresh bread crumbs, lemon wedges and hot sauce

Wash clams well to remove any grit and Strain them in just enough water to cover. Remove clams and chop the meat. Sauté onions and mushrooms until they are soft. Blend in the flour and seasonings, stirring well. Add the ground clams and stir, cooking until flour thickens. Set aside.

Mix bread crumbs with 1/2 cup melted butter. Butter the clam shells and fill with clam mixture. Top with bread crumbs, sprinkle with paprika and dot with butter. Bake in oven at 400 degrees for 10 minutes or until lightly browned.

Serve with lemon wedges and hot sauce if desired.

Chappy Fish Cakes

½ pound Cod or haddock
2 large potatoes, peeled
2 eggs, slightly beaten
1 large onion, diced
1 tablespoon flour
Fresh parsley, chopped
Salt and pepper to taste

Boil fish and potatoes together until cooked. Flake fish and mash potatoes. Mix fish, potatoes, eggs, onion, parsley and seasoning together well.
Form the mixture into balls, flatten and dust with flour. Fry in plenty of hot butter until browned.
Traditionally served with baker beans. Serves 4.

Edgartown Crab Stuffed Fillets

1½ pound Cod or flounder fillets
½ pound crab meat
½ green pepper, chopped finely
½ onion, chopped finely
1 egg
½ teaspoon dry mustard
½ teaspoon worcestershire sauce
2 tablespoons mayonnaise
oregano

Preheat oven to 375°. Toss crabmeat with green pepper, onion, egg, mustard, worcestershire sauce and 1 tablespoon mayonnaise. Wash fillets and pat dry. Spoon egual amount of crab stuffing fillets on top and secure with toothpicks. Place in a greased baking dish. Spread a thin layer of mayonnaise on each fillet. Sprinkle with oregano and bake 20 minutes.

"Up Island" Clambake

- 4 dozen steamer clams
- 6 potatoes, skin on
- 6 ears corn, unhusked
- 6 whole medium onions
- 6 sausages
- 6 live lobsters, about 1lb ea.

Fill the bottom of pot with 6 inches of wet seaweed. Divide the steamers among 6 pieces of cheesecloth and tie corners so you can pick them up. Place on seaweed. Remove silk and all but two layers of corn husk from corn. Place corn, potatoes, onions and sausage over the clams in that order. Top off with the lobsters. Put a layer of cheesecloth over the lobsters and cover with another 4 inches of seaweed. Cover closely and place pot over high heat. When steaming begins, reduce heat to moderate and cook for one hour and 15 minutes.
Serve with hot crusty bread and melted butter.

"Down Island" Cranberry Bread

- 2 cups flour
- 1 cup sugar
- 1½ teaspoons baking powder
- ½ teaspoons baking soda
- 1 teaspoons salt
- 2 tablespoon shortening, melted
- 1 egg, well beaten
- 2 cups fresh cranberries, halved
- Juice and grated rind of one orange

Sift together flour, sugar, baking powder, soda and salt. Combine orange juice, grated rind, melted shortening and enough water to make three-quarters cup of juice. Stir in beaten egg. Pour this mixture into the dry ingredients, mixing only enough to dampen. Fold in halved cranberries. Bake in greased loaf pan in moderate oven (350°) for 50 or 60 minutes.

Gingerbread Houses

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